

SOCIAL EVENTS

OPTIMUS CIRCLE MEETS.

The Optimus reading circle met Monday evening with Mrs. C. E. Bryan, 1535 Tenth avenue. The club finished reading "Joseph the Second and His Court," and after a short business session, dainty refreshments were served by the hostess in the dining room, which was gay with Christmas decorations. The circle will meet in two weeks with Mrs. W. A. Darling, 940 Nineteenth street.

FOR YOUNGER SET.

Master Richard Hoffman, son of Mr. and Mrs. Henry Hoffman of Thirty-ninth street and Fifth avenue, Moline, was host last evening to a company of 30 of the high school young people and a few of the younger set who are spending the holiday vacation at home. The house was beautifully decorated with Christmas greenery and the dainty refreshments carried out the Christmas colors. Dancing was the diversion of the evening.

ST. CLAIR-DEBAUDTS.

A ceremony at the Second Congregational parsonage, Moline, Saturday evening united in marriage Miss Daisy DeBaude and Frank St. Clair, both of Moline. The wedding was performed by Rev. Richard S. Haney, and Mrs. Haney and Miss Elizabeth Haney were the witnesses. The bride wore white satin and her flowers were white roses and lilies of the valley in shower arrangement. After a short honeymoon trip Mr. and Mrs. St. Clair will reside at 1422 Eleventh street, Moline.

FOR CHRISTMAS BRIDE.

The last of a delightful series of pre-nuptial affairs which have been given during the past few weeks for Miss Jeanette Fair of Davenport, who will be a Christmas bride, was a pleasant little dinner party given Monday evening by Mrs. Irving O. Schultz, 1109 Fourteenth street, Rock Island. Covers were laid for eight around a table bright in its Christmas decoration. A miniature tree lighted with candles was the centerpiece and the place cards were in Christmas designs. Red and green Christmas bells and holly were much in evidence throughout the rooms, where the after dinner hours were spent informally. The party gift to the guest of honor was a hand painted Haviland china nut set.

Miss Elsie Hintzelmann and Miss Mary Burrows of Davenport entertained charmingly for Miss Fair Sunday evening at Felevar's park, Davenport. The guests numbered 12 and the decorations were of southern amaranth and ferns. Miss Fair received several useful kitchen articles for her new home.

NEW YEAR'S FROLIC.

Invitations have been issued by Amos grotto of the Rock Island Masons for a cabaret dinner dance to be given New Year's eve in Masonic temple. A gay evening is anticipated and an especially delightful program has been arranged. One feature of the evening will be a professional vaudeville performance composed of five members.

ENTERTAIN AT BRIDGE PARTY.

Mrs. Joseph Dain, Sr., and Mrs. Joseph Browning of Moline entertained at a charming bridge party Monday to honor their house guest, Miss Dorothea Rich, of Minneapolis. Games were played at six tables, which were decorated with lovely pink roses. At the close of the afternoon a dainty lunch was served at the quartet tables. Miss Rich, whose engagement to Joseph Dain, Jr., was recently announced, has been much feted during her stay in Moline. She returns to Minneapolis tonight.

ANNOUNCE HOSTESSES.

At the recent meeting of the Busy Bee Sewing circle the hostesses for the year were announced. They will be:

Jan. 6—Mrs. J. A. Reid, 520 Sixth street.

Jan. 30—Mrs. Dave Hutchinson, Seventh street and Seventh avenue.

Feb. 3—Mrs. Joe Johnson, Fifth avenue.

Feb. 17—Mrs. George Cropper, Fifth avenue and Nineteenth street.

March 2—Mrs. J. S. Milton, 2704 Nineteenth avenue.

March 16—Miss Jessie Mayne, 1126

Tenth avenue.

April 6—Mrs. W. A. Reid, 520 Fifth avenue, Moline.

April 20—Mrs. George Barker, 1610 Twenty-fourth-and-a-half street.

May 4—Mrs. Charles Hedberg, 914 Fourteenth-and-a-half street.

May 18—Mrs. Harry Pahl, 1735 Twenty-fourth-and-a-half street.

June 1—Mrs. H. Lindley, 1813 Tenth street.

June 15—Mrs. Mallory, Nineteenth avenue.

July 6—Annual picnic.

Aug. 3—Mrs. Gus Thiemann, 826 1/2 Thirtieth street.

Aug. 17—Mrs. C. J. Cleland, Eleventh street.

Sept. 7—Mrs. J. L. Elmon, 1614 Twenty-sixth street.

Sept. 21—Mrs. William Paul, Sixteenth street and Eighteenth avenue.

Oct. 5—Mrs. Ed Stran, Fourteenth-and-a-half street.

Nov. 2—Mrs. Thomas McLaugh, 1411 Twelfth street.

Nov. 16—Mrs. Bowers, Second avenue.

Dec. 7—Mrs. Lindale, 3009 Fifth avenue.

Dec. 21—Mrs. Benson, 2427 Sixth avenue.

TO ELECT OFFICERS.

Vashti White Shrine of Jerusalem will meet tomorrow evening in the Masonic temple. The annual election of officers will be held and all members are requested to be present.

Fraternal

Rock Island Commandery, No. 13, Knights Templar, has changed the date of its December party to Monday, Dec. 27. There will be cards and dancing and the music will be furnished by the Criterion orchestra. Refreshments will be served.

Rock Island lodge No. 950, B. P. O. Elks, at a meeting held last night, voted to purchase \$5 worth of stamps which the King's Daughters are selling for a tuberculosis fund. Seven applications for membership were received and acted upon. At the close of the business meeting a social session was enjoyed.

Another large class of candidates will be initiated at the regular meeting of Rock Island lodge of Eagles, to be held tonight at the hall. Following the business session there will be a smoker and social hour.

The first and second degrees were conferred upon a class of candidates at the regular meeting of Rock Island lodge No. 18, I. O. O. F., held last night at Odd Fellows hall. J. A. Reid was elected deputy for the ensuing term.

At a meeting of Alliance council, Knights of Columbus, to be held tonight, P. H. Kelly of this city will give an address dealing with the history of the Roman church. The council will also plan for Christmas activities.

LICENSED TO WED

James A. Keith Watertown
Miss Emma Casleton Watertown
George H. Nold Rock Island
Mrs. Ruth F. Groker Moline
Sally Seelig Davenport
Mrs. Lucia G. Fassel Davenport
Edward P. Korah Iowa City
Miss Josephine Zilk Iowa City
Chester J. Conde Chicago
Miss Hazel E. Richardson Davenport
Daniel H. Bobb East Moline
Miss Elizabeth Pratt East Moline
Fred C. Carlson Galesburg
Miss Minnie Peterson Galesburg

Attention, K. of C.

Members are requested to meet at K. of C. hall to attend the regular meeting Tuesday, Dec. 22, at 8 p. m.

Maybe.

"Montmorency, can your fiancée cook?"

"No, mother, but she can paint beautifully on china. She can paint the most natural grapes and peaches you ever saw."

"Well, maybe looking at them will appease hunger when there is no dinner ready."—Kansas City Journal.



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DAVENPORT, IOWA

HEART and HOME PROBLEMS

MRS. ELIZABETH THOMPSON



Dear Mrs. Thompson: I am 23 years old and live at home. I graduated from high school when I was 17, took a short course in stenography and have been working at it ever since. I have three sisters and two brothers younger than myself. My father makes very little money and so I have had to give to my family nearly all I have made. My father and mother do not seem to think that it is up to my brothers and sisters to take any responsibility and they have not even had to work during summer vacations. My brothers are old enough to do work in the summer and one of my sisters is old enough to help in a great many ways. She is 18 and will graduate from high school this year.

There is a young man who works where I do who has gone with me for two years. He is five years older than myself and makes enough money so that we can be married. He has asked me to be his wife and wants to get me my ring. We would like to be married next June, but my parents object to it. They say that because of my father's poor health he will not be able to work much longer and they think I owe it to my family to give my help until things are more settled and they know where they stand.

The man I am to marry does not make enough money to help support my family, and anyway I would not like to ask him to because they have not treated him a bit nicely and many times they have refused to let me entertain him at home because they say it spoils the evening and they have to give up the sitting room and go upstairs or into the kitchen. I never asked them to do so.

Do you think I ought to be free to marry or should I put it off for the sake of my family? I love this man very dearly and it seems to me I owe him and myself just as much as I do my brothers and sisters.

UNCERTAIN.

You have done your part for your family and now ought to be free to consider your own happiness. School will be out in June and your brothers and sisters can go to work, since it is necessary for your father to have financial help. It will be good for your brothers and sisters to bear the responsibility which heretofore only you have known.

Dear Mrs. Thompson: I guess you don't get many letters of this kind from men. I have been married five years and until lately have been very happy. My wife has been the best kind of a wife in almost every way. She has had my meals on time and has never nagged the way they say

HOUSEHOLD HINTS

CHRISTMAS GOODIES.

Animal Cookies for the Trees—Beat four eggs, add one-pound powdered sugar, grated rind and juice of one lemon, 5 cents citron, 5 cents orange peel, and one pound almonds, all cut very fine (you can add spice if you like or anise seed, in which case drop out the citron and orange peel); flour to make it thick enough to roll, and cut with animal cutters. Frost with one cup confectioner's sugar, a little flavoring and milk, sprinkle with colored sugar or small candies.

Christmas Hearts—Three pounds brown sugar, pinch salt, four eggs, one glass cold water, one-half pound almonds ground fine, small piece citron ground fine, cloves, allspice, nutmeg, one tablespoon soda, flour. Cut into heart shapes and bake in hot oven.

German Christmas Cookies—"Springerles"—One pound pulverized sugar, four eggs, pinch soda, salt, butter size hickorynut. Cut and lay on anise seed all night. Bake brown.

Christmas Snow—Four egg whites beaten very stiff, pinch of salt, four peeled oranges cut in small pieces covered with sugar. Let oranges stand while beating eggs. Pile in punch cup and place a Maraschino cherry on top of each.

GIFT SUGGESTION.

A very attractive, inexpensive Christmas gift is made by buying one yard of barred lawn or plain lawn, which is 10 or 12 cents a yard. Fold cloth. Take a paper, fold and cut a heart shape, which will be one-half of the heart. Lay down on platter cut from the paper.

Hem apron and place point toward waistline. Sew the strings about four inches from the waistline. You may sew a narrow lace to finish or put a small rosette of ribbon at top.

SWEETS FOR THE HOLIDAYS.

Popcorn Balls—Put into an iron sauce pan one tablespoon butter, three tablespoons water and one cup powdered sugar. Boil until when dropped from a spoon into cold water it will harden, then throw in two quarts popcorn. Take from fire and stir until cool. Take up mixture by spoonful, form into balls and wrap each in waxed paper.

Fruit Bars—Half pound dates, half pound steamed figs, one-fourth pound blanched almonds, half pound pecan nut meats, two tablespoons orange juice. Stone dates, put all the ingredients through food chopper, add orange juice, mix thoroughly. Dust baking board slightly with powdered sugar, roll mixture into a sheet one-eighth inch thick. Dip sharp knife into hot

water, cut into squares. These bars are recommended in place of candy for children.

Peanut Balls—Put one pound sugar into granite saucepan. Add about 1 1/2 gills boiling water, and stir with wooden spoon until sugar is dissolved. When sugar has boiled six minutes, try it by dropping a little of the syrup into ice water. As soon as a soft ball is formed pour syrup on lightly greased meat plate. As soon as cool enough to bear the finger, stir it constantly with a wooden paddle until a thick creamy mass is formed. Form into tiny balls and roll in crushed peanuts.

Stuffed Dates—Beat the white of an egg very light and add enough powdered sugar to make a stiff dough, add chopped nut meats if desired. Split open choice dates, remove seed, fill with the mixture and close. Any left over dough may be molded into round or oblong shapes with a nut meat pressed on each side.

Mint Fudge—Boil two cups sugar, two cups milk and one teaspoon butter until a little of the mixture dropped into cold water will form a soft ball. Take from fire, add scant teaspoon peppermint, essence and beat

till thick and white. Pour onto buttered plate and when set mark off in squares. Make a second batch by the same recipe, color pink and flavor with wintergreen.

Walnut Candy—Boil together two cups brown sugar, one-half cup water, one tablespoon each of vinegar and butter, till it forms a hard ball in cold water; remove from fire and pour over two cups broken walnut meats, previously spread evenly in a greased pan. Crack up when cold.

THE TABLE.

Oyster Pie a la Finistere—Make a pie crust. Cut two strips about one-half inch thick and cross them on the bottom of the pie dish. Do not line the bottom of dish solidly. Empty 25 select well-washed oysters into pan. Sprinkle over with pepper, salt, a little tomato sauce and one cup chopped mushrooms. Pour 1 1/2 cups of cream over all. Cover with a top sheet of crust, making a hole in middle of crust. Trim edge neatly. Bake in hot oven one-half hour. Take out, put one tablespoon butter in opening and garnish with lemon slices.

A Pretty Salad—Chop some boiled beets fine and pour over them warm vinegar with a little sugar in it. Slice very fine a couple of bunches of chives and chop fine three stalks of celery. This will serve 12 people. In serving make a foundation of celery leaves and on it place first the thin leaves of chives, then a layer of chopped beets, then the chives, and sprinkle over them the chopped celery. Pour over all a salad dressing.

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